

RECIPE

# Jiffy Cinnamon Rolls



Ready in **40 minutes**

Yield: **12+ cinnamon buns**

## Ingredients

- 3 cups flour (750 ml)
- 3 Tbsp sugar (45 ml)
- 2 Tbsp baking powder (30 ml)
- 1½ tsp salt (7 ml)
- ¼ cup + 1 Tbsp + 2 tsp cold margarine (75 ml)
- 1 ½ cups cold milk (375 ml)
- ⅓ cup + 1 Tbsp + 2 tsp margarine (110 ml)
- 1 ½ cups brown sugar (375 ml)
- 1 Tbsp + 2 tsp cinnamon (25 ml)

## Preparation

1. **Preheat oven to 400 °F. Grease muffin tins!**
2. In a large bowl combine flour, sugar, baking powder and salt. Cut in first amount of margarine until crumbly. Make a well in the center.
3. Pour milk into well. Stir to form a soft dough adding a bit more milk if needed. Turn out on lightly floured surface. Knead 8-10 times.
4. **Roll into a rectangle about 1 cm thick and 30 cm long. Width will vary.**
5. Cream second amount of margarine, brown sugar and cinnamon together well. Spread the mixture over dough rectangle. Roll up as if a jelly roll. Mark first then cut into 12, same sized slices. Place cut side down into greased muffin tin cup. Bake for 20-25 minutes. Let sit 2-3 minutes.

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## Tips

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